

## ABSTRACT

Black tea manufacture

5 A process for manufacturing a fast infusing black leaf tea. The process involves (a) withering tea leaves to a moisture content between 64 and 70%, (b) macerating the withered leaves tea leaves by the controlled application of both shear and compression forces sufficient to disrupt the majority of cells within the tea  
10 leaf, to introduce morphological changes in the tissue and to redistribute the cell contents, (c) fermentating the resulting dhool, (d) firing the leaves to arrest the fermentation and (e) drying and sorting the fired leaves to give black leaf tea. The black leaf tea shows a rate and degree of infusion typical of CTC  
15 teas, whilst maintaining the appearance of orthodox tea. The black leaf tea is preferably of Broken Orange Pekoe grade or larger if the black leaf tea is intended for direct infusion and of Broken Orange Pekoe and/or Broken orange Pekoe Fannings if the black tea is intended for use in tea bags

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